

GET YOUR SHARE OF HEAVEN ON EARTH

EVERY WOMAN'S OPPORTUNITY

The Sulfetin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday if each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third Award made the last Saturday in each month.

this time.

and buttered.

ately.

the little ones are especially fond of

Polly Wintergreen: Well, you cer

tainly have been celebrating. Glad you are doing so well; but let the good work go on and we will hope for

good work go on and we will hope for better things next time. You know what is worth doing is worth doing well. So keep up courage. The tiny tots are making so much noise i can hardly think, so no more

WINTER.

Dear Social Corner Sisters: Here are good things for winter use:

White Monkey—Put over the fire one
plnt of new milk in a double boiler;
as soon as the milk is warm, stir in

one teaspoon four mixed with two ta-blespoons of cold water; as the milk gots hotter, add slowly so as to dis-solve ii, two ounces of cheese chopped fine; then add one ounce of butter and

Corn Chowder-Two ounces salt pork, four potatoes, two small onions

one can corn, one quart milk, salt and pepper. Pare and slice the potatoes

brown. Place on dish nicely and gar-

Sour Cream Ple-Yolks of two eggs

Dreamer: Did you used to be M. V.? I have been wondering. Did you ever live in Norwich?

INEXPENSIVE MEATS. Dear Editor and Sisters: Now that

Meat Gravy—Put one pound of lean beef through the grinder. Cook in spider until well browned, pour off nearly all the fat, and add water. Let

SUNSHINE NO. 2.

nish with parsley.

per. Pare and slice the potatoes onions; cut pork into dice and put

SOCIAL CORNER POEM.

Not Words and Nothing More. Long upon the billows driven, like el tossed and riven. hout rudder, chart or compass, safe to guide it to the shore, Was this soul of one forsaken, by its own thoughts o'ertaken,

Like the voice of bird thus shaken,

croaking o'er his chamber door

Like this soul, to bird thus pleading, sayings of the Bible lore,
Must be words, and nothing A FEW GOODIES FOR USE IN

Had his eyes but left the raven, and by chance have seen engraven the pallid bust of Pallas just above his chamber door." There in zephyr worked, a token, wrought by her whose loss had

Even hopes her love had spoken—by his loved and lost Lenore— Words like these, "Believe on me and thou shalt live forevermore"— Still not "words and nothing one egg well beaten and mixed with two trollespoon of cold milk or water, let the mixture simmer five minutes, then serve hot on toast well browned

Had that mind, so bright and gifted, to its God that prayer but lifted, "Jesus, is there balm in Glicad? Tell

"Jesus, is there balm in Gliead? Tell me, tell me, I implore."

Had he then stilled the tempest beating in his heart by oft repeating words of love, of faith entreating, which the Savior spake of yore.

His own sad soul would have been that the days on the lifted from that "shadow on the

Christ forsaking never more.

his soul that weight had lifted.

Would that He had him entreated, with His love infinite greeted, dispelled those horrid fancies which assailed him from the

And he would have seen the dawn light gleaming, gleaming on Then that soul, to raven pleading, ould have faith in other lore, Twere not words and nothing

Tortured soul, 'pon billows driven, 'twas not meant that you be

be making plaintive pleadings answered from above the door; Twas his conscience that was crying, though he felt that hope was dying,

and sweet Lenore, His sad soul should have been exalted from that "shadow on the floor." Christ forsaking never more -Sent in by RUTH.

INQUIRIES AND ANSWERS.

TIDY ADDLY: Letter received and mailed to Saturday Eve. READY: Letter received and forarded to Pollyanna. SATURDAY EVE: Letters received and sent to the parties you indicated.

SATURDAY EVE-Letter received and sent to Primrose. SALLY SYCAMORE writes Editor: I have not written for a long time, but I have read all of the letters, attended several picnics, met some of the sisters and Jim. I wish the Editor the sisters and Jim. I wish the Editor would be present for I should like to thank him for many kindnesses. I have visited several places this fall and hope to visit other friends before winter sets in. The sisters have a good time when they meet. Perhaps I will attend on Nov. 10th. I hope the sisters will write me.

SUNBONNET SUE: Letter received

nd it is not customary to print such MERIDEN: Letter received and malled to Keziah Doollittle.

GRANDMA: Letter and card re-ceived and forwarded to the writer's

ENID, who is visiting in Massachu setts, has received a card from Pot-latch, forwarded by Aunty No. 1.

CLUB NO. 1'S GOOD TIME.

Dear Sisters of the Social Corner: Hurran for Nov. 10th. Everybody come that will. We will make it a jolly old day, never to be forgotten. Do not bring any dishes, as there are enough in the rest rooms. Do not for-get the fee of 10 cents to meet incital expenses. We will have it rain

I had the pleasure of entertaining Aunty No. 1 and Uncle No. 1 over Sunday last, and Aunty informs me she is afraid she cannot be with us that day. We shall miss her I hope everybody will try and be there before 12 o'clock, if they can, so we can have the table all laid be-

a pound, and if one has a meat grinder may be made very appetizing.

Meat Pie: One pound sirioin flank, cut into small pieces. Brown well in a spider, then put into basin with one quart sliced potatoes, and two sliced onions, season with salt and pepper, and add a little water. Cook until potatoes are done, then cover with a biscuit dough, rolled rather thin, and bake until crust is done. the hostesses for each one to bring just one thing, either a cake, a pie, sandwiches or fruit. Everybody please bring a pencil, as I have some-thing new for a game.

Come for a good time.

Yours till then.

BIDDY.

HOW TO MAKE QUINCE HONEY. Dear Editor and Social Corner Sisters: On my return home after a little absence I inquired for my mail and was very much surprised as well as delighted to find the slip of yellow paper which had been awarded me for the first prize, Many thanks to the Editor and The Bulletin.

Wonder if any of the Sisters have tried Quince Honey, which is made as follows:

flour.

Dried Beef Hash—Take about one half pound beef, dried beef ends, trim and cut into pieces, then run through the grinder. Brown in spider with a little butter, pork—or bacon—fat. When browned put is mashed potato, season with pepper and moisten well with milk.

Dried Beef and Macaroni: Cook about one third pound macaroni till

noe Honey Take three medium Quince Honey—Take three medium sized quinces, wash, pare and core. Then pour over the parings, cores and seeds two cups of water and boil half an hour or more and strain; add water enough to make two cups when done; put the quinces through a meat grinder; add the juice and five cups of sugar and boil 15 minutes and put in glaces. We think it very nice and

slightly lower. THE POSTMASTER.

FROM ONE RECIPE. Dear Editor and Sisters of the So-cial Corner: Following is a one egg cake recipe and various ways of using

MANY CAKES AND DESSERTS

Plain Cake: One cup of sugar, but ter egg size, and one egg. Put these all into the bowl together and beat until thoroughly mixed, then add one cup of milk, and one teaspoon of flavoring extract; then add two cups of flour to which has been added two

of flour to which has been added two teaspoons of baking powder. Beat well before putting into pans.

I think that the secret of a good, fine cake is in the beating.

To test the cake when baking, just touch with the finger and if the cake raises right up quickly again without leaving a dent it is done. If you test twith a broom core you are and to it with a broom core you are apt to cook it too hard.

Marble Cake: Take one third of mixture and add one tablespoon mo-lasses, one teaspoon cinnamon, one half teaspoon of nutmes, one pinch of half teaspoon of nutmeg, one pinch of clove, and a few raisins. Put a layer of the remaining mixture into a cake pan, then put in the dark mixture and then the remainder of the white mixture, or it may be baked in three layers using the dark mixture for the middle layer. Cheese Fondu—One cup rolled cracker, one cup milk, three-fourths cup of chopped cheese, two eggs, whites and

Cottage Pudding: Mix the same as Plain cake and use nutmeg for flavoring. Bake in either a round pan or in cup cake tips and serve with the yolks beaten separately, very light, stir all together and bake about 20 min-utes in a quick oven. Serve immedifollowing sauce:

A Canned Salmon Dish—Remove all the bones and place the fish in a stew pan, adding a pint of milk and allowing it to come to a boil; add a piece of butter the size of an egg and salt to tasts. Then roll two or three crackers to a fine powder and add just before taking the salmon to the table. Chocolate Sauce: One half cup of sugar, two tablespoons of cocca, one tablespoon of cernstarch and one cup of cold water. Mix in order given. Put on range and boil until thick. Re-move from fire and add one teaspoon of vanilia an done teaspoon of but-ter. This also makes an excellent sauce to pour over vanilia ice cream Poached Egg Pudding: Bake plain cake in loaf. When cold, cut into slices. Cover each slice with whipped cream, and put a half of a peach into

and omons; cut pork into dice and put it on the fire in a stew pan; cook slow-ly until crisp and brown, then add the potatoes and onions and one pint of boiling water; boil for half an hour, then add the milk, which must be hot, and the corn; season with the salt and pepper and boil up once. A Steam Pudding—One bowl of chopped suet, one bowl of sweet milk, one bowl of seedless raisins, one bowl of flour, two teaspoons of cream tartar,

one teaspoon of saleratus and a little salt. Steam two hours in a pail set in a kettle to boil. one bowl each of sour apples, nuts and celery chopped fine; sprinkle the top with shredded cocoanut and salt to taste; whip some thick cream until very stiff, then mix with the salad. Fried Oysters—Take oysters and drain them on a towel; have ready crackers, rolled to a powder, and season highly with salt and pepper, also two well beaten eggs; first dip them in the egg and then in the cracker crumbs; have a frying pan of boiling lard and butter mixed and fry a pretty brown. Place on dish picely and server.

Marshmallow Frosting-Add one third of a cup of water to one cup of granulated sugar and boil until it strings from spoon. Add this to a stiffly beaten egg white and then add

one cup sugar, one cup sour cream, three-fourths cup chopped raisins, one-half tenspoon cloves; fill one crust and one large teaspoon of marshmallow creme, and beat until cold. The marshmallow creme can be half teaspoon cloves; fill one crust and frost with two whites beaten.
Pollyanna: How is your hothouse getting along? Which do you like best, cake and water or bread and water? You and I make quite a team.
Mayfayre: Your poetry is all right. Nothing lacking about Pollyanna's Ford, is there?
Annette: Didn't you think we had some wonderful talent at the good time we had the 28th? I have seen corns before.
Dreamer: Did you used to be M. V.7. bought in ten or twenty-five cent cans at most grocers, and can be added to any frosting to keep it soft. It is greatly improved by the addition of coacoanut or chopped nuts.

Hoping some of these recipes will

rove helpful to the Sisters, I lose with best wishes to all. NAN.

Dear Social Corner Sisters: Just a ne this beautiful fall morning. essary to serve meat oftener than once a day, a few inexpensive recipes for meat dishes may be acceptable.

When it is possible to keep meat for several days, it is a good plan to buy a whole flank occasionally; it may be bought for ten cents a pound and a thirteen pound flank will last for a number of days and may be used in various ways. The part contain-

GOOD CAKE RECIPES.

for a number of days and may be used in various ways. The part containing bone may be cut off and used for a stew. The sirioin flank may be run through the grinder and used for hamburg steak. Part of it may be corned, and cooked with cabbage, or it may be rolled, boiled, and served cold in slices.

Dried beef ends sell for ten cents a pound, and if one has a meat grinder may be made very appetizing.

ghtning Cake: One cup on cup two organ, two tablespoon melting butter. Fill cup with milk; pour organ many persons

Acup two organ, two tablespoon melting butter. Fill cup with milk; pour organ many persons

MOUNTA.

NEDRA COMES BACK.

NEDRA spider until well browned, pour off nearly all the fat, and add water. Let be dead water. Let be dead water at the meat in fends, but I love country life best. Balsam Fir: I wonder if you will fend four.

Dried Beef Hash—Take about one half pound beef, dried beef ends trim and cut into pleces, then run through the grinder. Brown in spider with a little butter, pork—or bacon—fat.

I have been quet of water and they are worth having as yearleen years, and nave many dear friends, but I love country life best.

Balsam Fir: I wonder if you will recognize my nom-de-plume.

Such as steak or roasts, may be used in this manner. Add cold water and cut into pleces, then run through the grinder. Brown in spider with a little butter, pork—or bacon—fat.

I the grinder. Brown in spider with a little butter, pork—or bacon—fat.

But the grinder with a little butter, pork—or bacon—fat.

THE DEPENDABLE HAT PIN.

THE DEPENDABLE HAT PIN.

Dear Cornerites: Well, here I am again. I have been quite busy with household duties, after following up so closely the Social Corner events.

Bout one third pound macaroni till well done, using only what water will be absorbed, and do not drain. Then prepare dried beef the same as for Tas—Chop fine one pound of the macaroni, and season with pepper, and sait, if necessary.

Massroni is also good in this way when any lean meat or sausage is used.

Sausage Gravy—One pound any

THE BORROWED BABY

There cause lived D arge city, children with the checked arrors and built in the curse on a tive, two friends who although first were poor districted when the curse on a tive, two friends who although first were poor districted when the curse on a tive, two friends who although first were poor districted when the curse on a tive, two first poor for the children with the first poor for the curse of t

well sometimes in frosting and filling and cover them with water; boil slow-a layer cake to cut the cake in half ly for three hours; add the other in-and frost each half differently. Mocha Frosting—One large cup of and celery and cutting the potatoes confectioner's sugar, one teaspoon of and carrots into small dice. Boil uncocoa, small piece of butter and add enough strained coffee to mix smooth.

Many families line their stoves with day in the car, but you were not in paper and put a bar across and on sight this bar hang their meats. The fresh Aunty No. 1: Passed your little home

line this beautiful fall morning.

Grace: Have you the sixteen subscribers yet? Now guess.

Peggy Anne: I see you at C. E. meeting every Sunday night.

Mother Hubbard: You have everyone guessing, all right! If we are neighbors I would lik to find you.

Send two of my favorite cake recipes:

Scraps remain of the meat; the heat imust be kept up, but gentle, that it may not burn the lard; spread a coarse cloth in a wine sieve, and strain the liquid into tin basins which will hold two or three quarts; squeeze out all the fat from the scraps. When the lard in the pans is cold, press a piece of new muslin close upon it, trim it off at the edge of the pan, and keen it in a cold place. It may be

cake in loaf. When cold, cut into silces. Cover each slice with whipped cream, and put a half of a peach in the center of each. When served it looks just like a poached eign.

Surprises: Bake cake neelpe in cup cake time.

Surprises: Bake cake neelpe in cup of each one and scoop on all, two cloves, two peppersons all, two cloves, two peppersons on all principles of the center and fill with the sponson all, two cloves, two peppersons on all, two cloves, two peppersons on all principles of the center and fill with the sponson all, two cloves, two peppersons all two cloves, two peppe

screen, and it worked. sisters to know this as they may in the same trouble some day. Good wishes to all.

TIDY ADDLY. A CHAT FROM PAPA'S BOY.

some sacks of muslin and into this put whatever meats you may have; the up tightly, and hang in a cool, dark place.

Another good methods is to hang the meats in a stove which is not used during the summer months and one that is attached to the chimney, Many families line their stoves with paper and put a best of this work.

Lucy Acorn: You looked very surrived the other day when I called on you. The little one enjoyed the trip as well as the rest of us.

Tiny: Saw your husband Saturday at I.—. He bowed, but didn't say anything about joining The Corner. Wish he would. from the sisters every week, so I will write again this week. Lucy Acorn: You looked very sur-

Aunty No. 1: Passed your little home

of sight, as I looked for you but all in vain, Friday, when I passed your Merry Andrew: Shall keep on waiting just the same.
Pollyanna: I knew I had you right;

Thankagiving Pudding — One-half cup chopped suet, 1-2 lb. chopped figs, 1-2 lb. chopped seeded raisins, 1-2 cup chopped walnut ments, 2 1-2 cups bread crumbs, 1 cup brown sugar, 3-4 cup milk, I teaspoon salt, 3-4 teaspoon cinnamon. 1-2 teaspoon nutmeg, 2 ta-blespoons flour, 4 eggs, 2 teaspoons baking powder. Cream suet with a wooden spoon and add the figs. Sosk bread crumbs in milk and add well beaten eggs, sugar, salt and spices beaten eggs, sugar, salt and spices Combine mixtures and add raisins and nuts dredged with flour. Sprinkle over baking bowder and heat thoroughly.

der given; add oysters cleaned and drained of liquor, and use as a poul-try stuffing. Aunt Abby: Did you get my card? I haven't heard from Aunt Sarah and Biddy. Hope you got card I sent you. Crimson Rambler: What has become

Dear Brothers and Sisters of the of you? Old writers are backing out and the new ones are getting the best Best wishes to all Cornerites.

PAULA. READY ALWAYS ANSWERS "YES."

Dear Editor and Social Corner Sis ers: I have a few minutes to spare so I will improve them by writing to our beloved Corner.
I trust you are all well and enjoy-

I trust you are all well and enjoying these lovely fall days. With the leaves all off the trees I have a splendid view of one of our principal streets. I can see five church spires and can hear the sweet tone of their bells calling the people to worship. I presume I have touched elbows with some of the members of Club No. I whom I do not know, but if they know me they should come right forward and say: "How do you do, Ready?" just as Practical Polly did. Hulda: I was glad to meet with you at Married and Happy's picnic; am

to you as a veiled stranger, not having ever met any of you neither are you familiar with my voice or pen.

Recently I came in contact with a copy of The Bulletin under date of Oct. 16th, and my attention was attracted to the Social Corner, I read several of the letters and felt a sympathetic interest.

The title "Social Corner," appeals to me with a deep thought, as I look back a few years ago. As a young woman, emerging from my "teens", I was a teacher in a certain Sunday school of the Methodist Episcopal

church. I think all my readers will agree with me, that one of the most pleasing features of Sunday school accomplishments, is to hear the little people sing their hymns. And here I recall one little song that I specioliy enjoyed while listening to the tiny tota. Perhaps some of The Corner sisters are as familiar with the words as I am, however I will give the first verse:

"Jesus bids us shine with a pure clear light Like a little candle burning in the night, In this world of darkness we must

The eche of that childish hymn has often been with me, and I have learned from experience and observation, that we all have our "little corners," in which to fulfill our mission des-imed through the journey of life. No one piace has so many corners as the home, and no one more cares or duties to perform as the wife and

mother of the household.

The bond of congeniality is a close tic, hence, these letters and suggestions from various writers are very helpful one to the other.

In human nature we find such a variance, of likes and dislikes, that it is not frequent we are in contact with the woman who can do justice to all the "corners" that are under her care.

For instance, some take first pride.

The most economical cleansing and For instance, some take first pride in preparing the food, and with suc-

Dear Social Corner Sisters: Here are a few timely recipes:

Fruit Creams—Seeded raisins, big citron or currants chopped fine may be mixed with French cream before all the sugar is added. Press into a cake about an inch thick and cut in cubes. Chopped nuts may be substituted for fruit.

In preparing the food, and with success, for everybody enjoys a good square meal, but so much time she devotes to her cooking and baking, that the sink is seldom free from dirty dishes, and the floors and rugs are scarcely swept once a week. This type of housekeeper does not equalize her time, for the many things ahe should do.

Another housewife, has her hobby in

tuted for fruit.

Cream Dates—Remove the stones from large dates. Roll pieces of French cream into long strips; put in the dates when the stones have been removed; press together, roll in granulated sugar and stand aside to harden.

Secondary Dream One pound of mints a button on their little coals. day with holes in their stockings and mints a button on their little coats.

But, you say: "What's the remedy for theer faults?" Why, simple enough let each little "corner" receive its share of the time, and not rob each other in the limited space. Certainly, we must eat, three times a day, but it is not necessary to make

day, but it is not necessary to make cream puffs—while a big basket of clothes is waiting to be ironed.

The woman who is competent to manage "every corner", and not conflict, is truly a treasure in the home, and there might be many of them if and there might be many of them, if they would take a little thought and study and the results for husband and children would be most gratifying.

The "corners" are not all confined to
the four walls of the dwelling house, for as we go into social life we find many "corners" in character. We will not dwell on that problem in this chapter, but let us try to devise some plan where we may make the most of

plan where we may make the most of our time in the daily routine of our household affairs.

Heping these sentiments may be consistent with the ideal thought and purpose of the "social corner", and leaving with you, the words of my little "text" "You, in your little corner and, I in mine."

JENNIE. OLD-FASHIONED RAISED DOUGH-CAKE.

Dear Editor and Social Corner Sis-

THE WALK-OVER GIRL.

USEFUL DOMESTIC HELPS. Dear Social Corner Sisters: Here are a few general hints which nearly every one firds useful:

To Separate Postage Stamps—Place them under a piece of thin paper and run a hot iron lightly over the paper. Taking Out Stains—If when out in the rain the dye comes out of your coat or sweater and discolors your waist, put the waist in milk and let it stand over night. It will remove all stains even from silk waists.

Too Salty Food-One often puts too much salt in food while cooking it. For remove the salt, place a wet cloth over the top of the vessel in which the food is cocking and the steam will draw the salt into the wet cloth.

..Banishing Rust—To remove rust from a knife, plunge the blade into an onion and leave it there for an hour or so. Then polish it in the usual way. To Prevent Scorch—Place salt in the oven under your baking tins and the contents will not scorch on the bottom. To Remove Indelible Ink—Equal parts of ammonia and turpentine will remove the most obstinate indelible

Teakettle Logic—In localities where there is lime in the water an oyster shell kept in the teakettle will receive the lime deposits instead of the kettle. It will also prevent rust on the bottom of the teakettle. When Breaking Eggs—If a funnel is placed over a glass and the eggs cracked into it, one at a time, it is easy

ink. Saturate well and rub hard

to keep the yolk and white apart, as the white runs down into the glass and the yolks can be tilted out of the Saving Clothespins—If the clothespins are thrown into the boller while the clothes are being rinsed, the plns will not split. Hot Water Bottle-When a hot water

bottle leaks it may still be used for heating purposes if filled with hot sand or sait. Butter Will Take the soreness from a bruise and prevent discoloration. A White Silk Stocking Hint-A teaspoon of turpentine in the last rinsing

water will keep your white slik stock-ings from turning yellow. Oven Test-To test the heat of your oven, place a piece of white paper in it and if the heat is too great the paper will turn black; if it turns a light yellow, it is fit for sponge cake and the light kinds of biscuit; if a dark brown, it is fit for pastry, and if it turns a dark yellow it is ready for the baking of the heavier kinds of cake, Best wishes to all.

FLUFFY RUFFLES. AFTERNOON TEAS.

Dear Editor and Sisters of the Social Corner: You can't imagine how sur-prised I was to receive in my Satur-day's mail a second prize for letter, and thank the Editor very much. L. H. K.: The initials you sent in were wrong.

Keturah: Am going to try your sponge cake. Are your initials A. J.?

When visitors take advantage of the

water for social calls, it is nice to have something on hand that one can get at short notice. Some varieties for the afternoon tea are: Spice Cakes—One cup butter, one cup sugar, four eggs, one teaspoon of vanilla, one tablespoon black coffee, ene-fourth teaspoon sait, two tea-

ng all of the organs of the

Dadway's

which assist nature in regulating the

to be dissolved in water as neecied.

As a medicinal antiseptic for douches in treating catarrh, inflammation ulceration of nose, throat, and t

spoons cocoa, a little extract of cinna mon and nutmeg, two ounces corn-starch, one cup flour and one and one-half teaspoons baking powder. Dake in little cakes, put powdered sugar over tops and pack away in jar or tin box and they will keep for weeks.

Afternoon Tea Biscuit-Take butter thins and brown them in oven if desired and on top of each place a little ball of cream cheese. A Delicious Sherbet-Rinds of four lemons grated, juice of four lemons, three cups of sugar and just before it is put in to freeze add one pint of

cream or part milk. This mixture is enough for a quart freezer. Warm Drinks-There are the usual varieties of cold drinks that one may serve in summer, but for a warm drink there is nothing more refreshing than a cup of hot tea served with lemon.

Physicians have demonstrated that
hot drinks are often more wholesome

LORETTA. NO STRANGER TO THE FAMILY.

than cold drinks.

SYDNEY THINKS THE CORNER

WORTH JOINING. Dear Social Corner Sisters:-Have watched the Social Corner from just a few letters to more than a page. Sometimes I think I know a few of the Sisters: Grace, J. E. T., Lonsome Pine and Remember Me. I wonder if

should have a twin if I sign myself, SYDNEY. Oct. 27, 1915.

GREETINGS FROM GRACE. Dear Editor and Social Cornerites: Everyone likes a cosy corner these cool days, especially one as interesting as ours has become lately ours has become lately.

I don't doubt Ruth is right. I can testify for one there is nothing feeble in regard to J. E. T.

Mother Hubbard has the Lebanonites guessing who is who.

Aunt Sarah: Didn't you meet her at the fair? I did was recently interested. the fair? I did, was greatly interested in her little sermon last Saturday. There was lots of food for thought

there.
Clio: You have one on me. Do you. live in Willimantic? Were your initials E. W. before you changed them to A.?

Remember Me: Was very sorry not to meet with the Sisters at your home. I was too timid to come alone: would like to meet you all the 18th if I can.

Crimson Rambler: I baye a quart Crimson Rambler: I have a quart jar filled with the leaves. Don't you think spring or summer the best time to try it? There does not seem to be

(Continued on Page Fifteen)

Unsightly. Spread to Top of Head. Caused Hair to Fal! Out in Combfuls. Kept Awake at Night. Cuticura Soap and Ointment Healed.

105 Village St., Medway, Mass.-"My dister's hives began with intense itching under the skin all around her neck and way up on her head so that she had to keep her hair loosely braided. The breaking out was unsightly and the itching on her neck was so bad she could not keep her hands she could not keep her hands
away from it. Perhaps that
is why it spread way up to
the top of her head and
caused her hair to fall out
in combfuls. It also kept her awake at

togics. Fory red spots invite out inter that caused much disfigurement and the itching and burning were intense. "After about two weeks suffering she commenced using Cuticura Soap and Othtment. Relief from the burning and itching came very soon and two weeks from that time she was entirely healed." (Signed) Mrs. F. A. Stackpole, August 5, 1914.

Sample Each Free by Mail

With 32-p. Skin Book on request. Address post-card "Cuticura, Dept. T. Boston." Sold throughout the world.

THE BORROWED BABY

But when night came and they took the baby up to put her into the beautiful little white bed they had bought just for her, her lip began to tremble and the only thing she would say was: "Mamma's baby" and after they had done everything they could think of to comfort her, Miss Polly and her friend had to put on their hats and take the baby home to the big house where the good lady lived and all the on a wire gridiron, cut it into pieces, and express the juice with a lemon squeezer; put the juice in a wine glass of good wine. Give a teaspoon at a time.

Economical Soup—One quart stock, one onion, one small carrot, one teasons and the same of the same of

ferably pink, and when real cold pour stalk celery, three potatoes, two car-over the squares of cake and let hard- rots, one tablespoon barley, one tableen. Sponge cake is nice used in this spoon rice, one sprig parsley, pepper way. Some people are foud of one trosting and some of another, so it is Put the turkey bones in a kettle

one some sacks of muslin and into this put whatever meats you may have; it tie up tightly, and hang in a cool, dark place.

preserves their flavor, and also keeps them well protected from flies.

Tuesday and had Dr. C. with us. Did you see me?

Lonesome Pine: You must keep out To make Lard—Take the leaf fat from the inside of a bacon hog, cut it small, and put it in an iron kettle, which must be perfectly free from any musty taste; set it over a steady moderate fire, until nothing but scraps remain of the meat; the heat

Pollyanna: I knew I had you right; stop in some time.

Fringed Gentian: Isn't your first initial A? See you go by quite often.
Think you and Tiny related.

Eloise: Was by your home Friday.
Saw some kiddles but not you. Don't forget to stop some time.
Joe: You sounded natural over the phone the other day.
Remember Me: Thanks for your invitation. but was nearly ready then to go.

Will ring off now, with goodbye.

PAPA'S BOY.

Ready? Just as Hands and Happy's picnic; am at Married and Happy's picnic; am at Mar

he first verse:

You, in your little corner and I, in

whole system. All disorders of the stor

The most economical, cleansing and germicidal of all antiseptics is

A soluble Antiseptic Powder